



THE SPECIALS

SEASONAL FISH

NIGIRI (1pc.) & SASHIMI (3pc.)

{First Price refers to Nigiri/Second Price refers to Sashimi}

- **Live Amaebi***/ Sweet Spot Shrimp (Santa Barbara, CA) | \$16 EACH
- **Uni***/ Sea Urchin (Japan) | \$17/\$48
- **Kanpachi***/ Amberjack (Hawaii) | \$5.50/\$15
- **Gindara***/ Sablefish* (Canada) | \$6/\$16.50
- **Tai***/ Sea Bream (Japan) | \$6/\$16.50
- **Kamasu***/ Young Barracuda (Japan) | \$7/\$19.50
- **Kurodai***/ Black Sea Bream (Turkey) | \$5.50/\$15
- **Kinmedai***/ Golden Eye (Japan) | \$7.50/\$21
- **King Salmon*** (N.Zealand) | \$6/\$16.50
- **Ankimo**/ Monkfish Liver Pate (East Coast, U.S.) | \$5.50/\$15
- **Aji***/ Horse Mackerel (Japan) | \$6/\$18
- **Hirame***/ Olive Flounder (Korea) | \$6/\$16.5
- **Engawa***/ Fluke Fin (Korea) | \$7/\$19.50
- **Bluefin Tuna O-Toro***/ Fatty Tuna (Spain) W/ Osetra Caviar | \$13/\$33
- **A5 Wagyu Beef Nigiri*** w/ Fresh Shaved Black Italian Truffle (Miyazaki Prefecture) | \$15 EACH



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ROASTED BONE MARROW | \$12 EACH

A Canoe Cut Beef Marrow Bone, Roasted w/ Shiso Chimichurri,
Topped w/ Pickled Chilis & Cilantro Sprouts. Served w/Grilled Baguette

COCONUT SHRIMP HANDROLL | \$9

Crispy Fried Arare Coated Chopped Shrimp & Fresh Coconut, Sweet Chili Sauce & Garlic Aioli, Topped
w/ Toasted Coconut & Cilantro Sprouts

PAN SEARED SEA BASS | \$20

Pan Seared Local Sea Bass & Baby Bok Choy, Served w/ Dungeness Crab Dashi Sauce

GRILLED SPANISH OCTOPUS | \$17

Grilled Spanish Octopus Leg, Chanterelle Mushrooms, Blistered Sakura Cherry Tomato, Baby Arugula,
Sweet Pepper Puree, Shiso Dressing & Fingerling Potato Crisps

TODAY'S OYSTER SELECTIONS

Broiled Oyster: Pacific Oyster (British Columbia)
Raw Oyster*: Shigoku Oysters (Washington State)